

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage & peppercorns	DRUNKEN GOAT Murcia Goat’s milk, aged 78 days, mild and Buttery	JAMÓN MANGALICA Segovia Cured Hungarian pig	14
SORIA United States Dry-cured pork sausage, smoky & garlicky	SPECK Alto Adige, Italy Lightly smoked, dry-cured ham	CABRA ROMERO Murcia Goat’s milk cheese coated in rosemary	IBÉRICO CHORIZO Iberian Peninsula Dry cured sausage made from Spanish Ibérico pork	10
FUET Catalonia Dry-cured pork sausage	6-MONTH AGED MANCHEGO La Mancha Soft, cured, sheep’s milk, sharp & piquant	SMOKIN’ GOAT Islas Canarias Pasteurized Semi-Soft goat cheese	MAXORATA CURADO Islas Canarias Semi-soft goats milk, coated in Pimentón	8
CHORIZO PICANTE La Rioja Smoky, spicy dry-cured sausage	GARROTXA Catalonia Semi-hard goat’s cheese, herbaceous & nutty	SAN SIMÓN Galicia Smoked cow’s milk, creamy & buttery	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Marinated Mahón, Marcona Almonds</i>				

TAPAS

MARINATED OLIVES Pickled Vegetables, Garlic, Citrus, Thyme	5	HAMACHI CRUDO Pickled Radish, EVOO	14.5
EGGPLANT CAPONATA Basil, Parsley, Chili Flakes	5.5	GAMBAS AL AJILLO Arbol Chili, Olive Oil, Garlic	9.5
BOQUERONES Parsley, Garlic	6.5	SEARED SCALLOPS Piquillo Pepper Purée, Chive Oil	18.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PAN CON TOMATE Garlic, Sea Salt	5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
BLISTERED SHISHITOS Lime, Salt	8.5	SMOKED CHICKEN THIGH House-Made Harissa, Lemon	9.5
SEARED ZUCCHINI Red Chimichurri	8	BACON WRAPPED DATES Valdeón Mousse	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	TROUT A LA PLANCHA* Salsa Verde	13.5
PIQUILLO PEPPER HUMMUS Olive Oil, Pita	9	TRUFFLED BIKINI Jamón Serrano, San Simón	9
QUESO A LA PLANCHA Honey, Pimentón	7.5	GRILLED HANGER STEAK* Truffle Vinaigrette	11.5
CHARRED ROMANO BEANS Almond Romesco	9.5	CHULETA Boneless Pork Chop, Cherry Pepper Chimichurri	8
HONEY WHIPPED SHEEP’S CHEESE Pimentón, Toasted Pita	8.5	STEAK PAILLARD* Crispy Potatoes, Pepper Vinaigrette	14.5
POTATO TORTILLA Chive Sour Cream	7	SEARED MORCILLA Almond Romesco	8
CHILLED HARICOT VERTS Citrus Aioli, Pimentón	8.5	PORK BELLY A LA PLANCHA Red Chimichurri	10.5
ROASTED CHAMPIÑONES Garlic, Scallions	11	ALBONDIGAS Spiced Meatballs in Jamon-Tomato Sauce	9.5
CORN CAZUELA Fava Beans, Garlic Aioli	8	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
HEIRLOOM TOMATO Lemon Vinaigrette, Onions	9.5
ROASTED BEETS Black Pepper Marscapone, Sherry Vinaigrette, Arugula	8
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Cauliflower	28.5

half / full / double

PARILLADA BARCELONA* New York Strip, Pork Chop, Chicken, Lamb	31 / 62 / 108
PAELLA VERDURAS Summer Squash, Roasted Red Pepper, Romano Beans, Garlic Aioli	18 / 36 / 64
PAELLA SALVAJE Pork Loin, Pork Belly, Chorizo, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Prawns, Clams, PEI Mussels, Calamari	28 / 56 / 98

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BURNT BASQUE CHEESECAKE Blueberry Preserves	9
WARM FLOURLESS CHOCOLATE CAKE Coffee Anglaise, Almond Crumble	9
CREPAS WITH SEASONAL FRUIT Strawberries, Citrus Cream, Pistachios	8
VILLA DOLCE GELATO & SORBET Chef Selection	5

EXECUTIVE SOUS CHEF NATHAN LECOUNT | SOUS CHEF CESAR LUGARO

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rias Baixas, Spain	Albariño	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Avinyó, Petillant, Penedès, Spain	Muscat Blend	5.25	10.5	42
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2020 Mestizaje, Mustiguillo, El Terreraza, Spain	Merseguera, Malvasia	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.25	10.5	42
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2021 Aylin, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	Chardonnay	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5	10	40
2020 L’Alpage, Mont-Sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Liquid Geography, Bierzo, Spain	Mencia	5	10	40
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Airén, Malvar	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2019 Bodegas Lanzaga, LZ, Rioja, Spain	Tempranillo	6	12	48
2018 Bardos, Romantica, Ribera del Duero, Spain	Tempranillo	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain (L)	Tempranillo	5.25	10.5	48
2020 Le Naturel, Navarra, Spain	Garnacha	5	10	40
2019 César Marquez Pérez, Parajes, Bierzo, Spain	Mencia	6.75	13.5	54
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	5.25	10.5	42
2020 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	5.75	11.5	46
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Machuela, Spain	Bobal	5.25	10.5	42
2019 Sotabosc, Montsant, Spain	Garnacha, Carineña	6	12	48
2016 Fontes Cunha, ‘Mondeco’, Dão, Portugal	Touriga National Blend	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	Malbec	5	10	40
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2017 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2020 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	6.75	13.5	54
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
La Cigarrera, 375mL	Manzanilla	8.5	34
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	11.5	46
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9	72
Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	9	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	15	60

WINE FLIGHTS

3 Half Glasses	
APERITIVOS BarCava / La Cigarera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	
ACID TRIP Asnella / L’Alpage / Belinda	15
High. Acid. Wines.	

COCKTAILS

BEEES & BAYS (No ABV*)	6
Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf	

SUMMER STREET SLING	12
Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

RICHMOND GIMLET	9
Greenall’s Gin, Lime, Mint	

TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

SMOKED SHERRY MANHATTAN	15
Redemption Rye, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Berto Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin	14.5
---	------

FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	

LEAF	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

FLOWER	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	

ROOT	
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	

CLASSIC BARCELONA GINTONIC	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

GUNS & ROSÉS	glass	carafe
Sao Joao Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

BEER

DRAFT	7oz	14oz
Avery Brewing, White Rascal - CO	3.25	6.5
Epic Brewing, Lunar Transit IPA – CO	3.75	7.5
Great Divide, Titan IPA - CO	3.75	7.5
Ratio Beerworks, Domestica - CO	3	6

BOTTLES & CANS	
Clausthaler Dry-Hopped, Non-Alcoholic - Germany	5.5
Upslope, Craft Lager – CO	7.5
Dry Dock, Apricot Blonde - CO	7.5
Epic Brewing, Tart ‘n Juicy Sour IPA - CO	8.5
Bootstrap, Insane Rush IPA – CO	7.5
Peroni, Lager - Italy	7.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Odell Brewing, Sippin Pretty Fruited Sour – CO	7
Ska Brewing, Modus Hoperandi - CO	7
Odell, Myrcenary Double IPA - CO	9
Left Hand, Milk Stout – CO	7
Maredsous, Tripel – Belgium	13
Bull & Bush, Big Ben Brown Ale - CO	14.5
Great Divide, Yeti Imperial Stout - CO	9

CIDERS	
Stem Ciders, Off-Dry - CO	8.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	36
Pomarina Brut Sidra (750mL) – Spain	42